



vk900 Microwave

Manual for Installation, Use and Maintenance

Important

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking, defrosting and reheating foods. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

It is dangerous for anyone other than a qualified person to perform maintenance or repair that requires the removal of the cover providing protection against exposure to microwave power.

User information:

- Ovens become hot during and immediately after use. Ensure you do not touch the heating elements located inside the appliance.
- The oven door can become very hot during operation.
- After use, please ensure that the appliance is switched off.
- Keep children away from the appliance when in use, and immediately after use.
- Keep the oven door closed when in use.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

CE Declarations of Conformity:

This oven has been designed, constructed and marketed in compliance with safety requirements of EEC Directive 2006/95/EEC (Low voltage) and requirements of EMC Directive 2004/108/EEC.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) and Electromagnetic interference compatibility (EMC). Parts intended to come into contact with food conform to EEC/89/109.4

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services. Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources.

As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Important

- Read the user instructions carefully before using the appliance for the first time.
- Do not allow children near the oven when in use.
- Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow to cool.
- Clean the appliance regularly.
- Remove spills as soon as they occur.
- Do not use abrasive cleaners or powders that will scratch the surface of the enamel.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.

Check the door seal and door frame regularly to ensure they are not damaged.

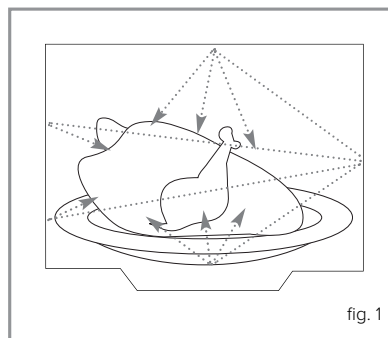
- Do not attempt to repair the internal workings of your oven.
- Only open the door using the handle
- The microwave will not function if the door is not closed correctly.
- The internal light will switch off automatically three minutes after the door is opened.
- To eliminate moisture, this appliance is equipped with a delayed cooling function. The cooling fan will continue to run after the end of the programme and will stop automatically when it is no longer required.
- It is possible to adjust the cooking time during cooking. This option is not available on the preset defrost programmes.
- This appliance is designed to operate on all functions with the door closed.
- Never operate the microwave when empty or without the turntable in place to prevent damage to your appliance.
- Do not tamper with the openings on the lock on the front of the

appliance. This could damage the appliance and may not be covered by the warranty.

- Do not cook food or liquids in sealed containers as there is a risk they may explode. This includes baby bottles with the teat in place.
- Baby milk and baby food must be stirred thoroughly after cooking and the temperature checked before consumption to ensure even temperature distribution and to prevent injury.
- Heating liquids in the microwave can cause sudden or delayed eruption, so care must be taken when handling their containers.
- Do not cook eggs in their shells or whole hardboiled eggs in the microwave as there is a risk they may explode, even after cooking has ended.
- When heating small quantities of food (e.g. a sausage or a slice of bread), place a glass of water next to the food for best results.
- Excessive cooking times may dry out or burn food. Do not use the recommended cooking times for a conventional oven when cooking in your appliance.
- Cover food with plastic microwave-safe food wrap or an inverted plate before cooking.
- Use only microwave safe utensils. The use of metallic cookware, forks, spoons, knives or metal staples and fasteners for defrosting bags is not recommended.
- Always use oven gloves to remove dishes from the oven. Some dishes will absorb the heat from the food and so are hot to the touch after cooking.
- When cooking or reheating items in paper or plastic containers, you should monitor the microwave contents due the risk of combustion.
- If you see smoke inside the microwave, stop the programme, switch off the power at the plug and leave the door closed to stifle any flames inside the cavity.

How Your Appliance Works

The microwaves used for cooking are electromagnetic waves. They are commonly found in our environment in the form of radio waves, light and infrared rays.



Their frequency is in the 2450 MHz range.

Microwaves are reflected by metals, but travel through all other materials. They are absorbed by water, fat and sugar molecules.

When food is exposed to microwaves, its molecules begin moving rapidly, causing it to heat up.

The penetration depth of the waves into the food is approximately 2.5 cm. If the food is thicker, the centre of the food will be cooked by conduction, as in conventional cooking.

Please note: Microwaves cause a simple thermal phenomenon within food and are not harmful to health.

Using the Touch Controls

The touch controls should be used with the flat of your finger, rather than the fingertip.

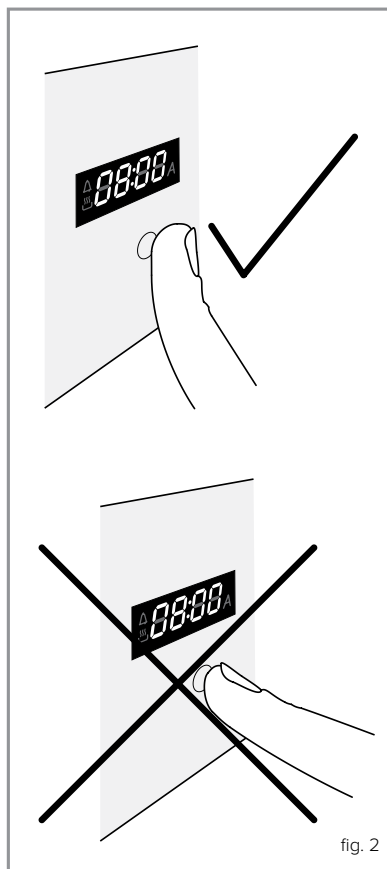


fig. 2

Fitting Out Your Appliance

1. Shelf

The metal shelf can be used for toasting, browning and grilling.

The shelf can be used on microwave or combination programmes. If the food to be cooked is in an aluminium container, this should be placed on a plate on the shelf, so as not to leave metal cookware in contact with the shelf when the microwave is on.

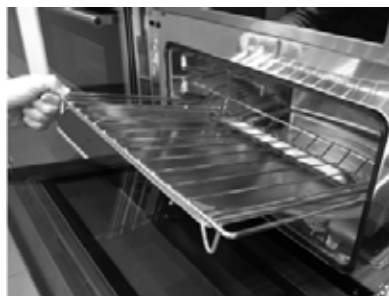


fig. 3

To install the flat grill, insert it at a 45-degree angle and then position it horizontally and push it all the way in to the end of the grill track.

To remove the flat grill, pull the grill towards you until it stops and then lift, by pulling upwards, until it comes completely out.

2. Drip tray

The drip tray can be slid into its location underneath the shelf to collect the juices from grilling (figure 6).

To remove it, lift slightly and slide it towards you.

To reinsert it, slide it back until it is correctly seated.

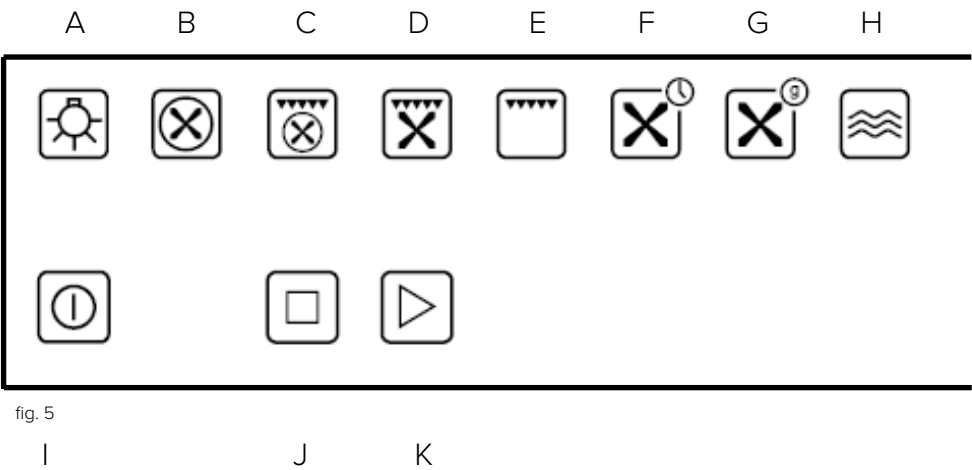


fig. 4

3. Microwave drive spigot

The drive spigot is supplied loose, this just needs to be inserted in the floor of the microwave cavity, located over the “D” shaped drive shaft.

The Control Panel





- fig. 5
- A: Oven light
 - B: Fan oven
 - C: Fan oven + grill
 - D: Fan grill
 - E: Grill
 - F: Defrost by time
 - G: Defrost by weight
 - H: Traditional microwave
 - I: On/Off and key lock
 - J: Stop
 - K: Start



- L: Microwave + grill
- M: Microwave + fan oven
- N: Auto recipe
- O: Confirm
- P: Scroll downward / Reduce power
- Q: Scroll upward / Increase power
- R: Digital display
- S: Timer function
- T: Timer - cooking time
- U: Timer - end time
- V: Minute minder
- W: Decrease settings
- X: Increase settings

Before First Use

When the oven is connected to the electrical supply for the first time, the display will ask you to select your language: Use the   buttons to select the language you want, use the “ok” button to confirm your choice.

The oven will remember your language preference, even after future power outages.

After setting the language, the oven will go into “demonstration” mode (it will also go into this mode after any power failure).

In this mode, the oven keys light up in sequence but no heating elements are powered. The control panel is inactive so the oven will not respond to commands.


To exit the demonstration mode, touch the “Light” key for approximately five seconds, the control panel will revert to normal operation and be ready for use.

You can set the time at this stage, but it is not necessary for turning on the oven.


Before using the oven for the first time we recommend that you clean it with soapy water, rinse carefully and then heat on the fan oven setting at maximum temperature for 30 minutes. A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.


General Settings & Use

Clock


To set the clock, touch the “Timer function” key  for at least 3 seconds, the clock will show “00:00” with the separator dots flashing. Use the “+” and “-” keys to set the correct time: Five seconds after selecting the time the dots will stop flashing and the time will be set.

Key lock

This appliance is equipped with a key lock to prevent accidental use. For safety reasons the “On/Off” key  will work to switch the appliance off when the key lock is set.


To switch the key lock on or off, touch and hold the “On/Off” key  the appliance will give a brief beep when the button is first pressed and a longer beep after three seconds, when the key lock is either activated or deactivated. The padlock closed symbol will show in the display when the key lock is on and the padlock open symbol when the key lock is off.

Oven light


The oven light may be turned on and off by touching the “Oven light” key .

Alternatively, the oven light will turn on automatically when the door is opened then after the door is closed will stay on for approximately three minutes before automatically turning itself off.

To turn the oven on

Touch the “On/Off” key  briefly, it gives one short beep followed immediately by a long one, the word “ON” appears on the display for approximately one minute.

To turn the oven off

Touch the “On/Off” key  briefly, it gives one long beep, the word “OFF” appears briefly on the display.

While the word “ON” is showing on the display, any of the cooking functions can be selected by touching one of the function keys.

If a cooking function is not selected within one minute the oven will switch itself off and the word “OFF” will show briefly on the display.

The cooking functions available when the oven is on are:



Fan Oven

First touch the “On/Off” key (as p14), then touch the “Fan oven” key. The fan oven programme allows you to cook and brown foods just as you would in a traditional oven. The cooking temperature defaults to 165°C and can be set between 50-230 (MAX) °C in 5°C increments. The temperature can be changed at any time by touching the ▽ ▲ keys. During heating the “°C” symbol flashes and the display shows the actual temperature in the oven.



Fan oven + grill

First touch the “On/Off” key (as p14), then touch the “Fan oven + grill” key. The fan oven + grill programme uses the fan element and the top element to create a gently heat, ideal for reheating already cooked foods or keeping food warm. The cooking temperature defaults to 210°C and can be set between 50-230 (MAX) °C in 5°C increments. The temperature can be changed at any time by touching the ▽ ▲ keys. During heating the “°C” symbol flashes and the display shows the actual temperature in the oven.



Fan grill

First touch the “On/Off” key (as p14), then touch the “Fan grill” key. The fan grill programme uses the grill element for grilling and the fan to help circulate heat around the food. The cooking temperature defaults to 165°C and can be set between 50-230 (MAX) °C in 5°C increments.

The temperature can be changed at any time by touching the ▽ ▲ keys. During heating the “°C” symbol flashes and the display shows the actual temperature in the oven.



Grill

First touch the “On/Off” key (as p14), then touch the “Grill” key. The grill programme uses just the grill element to provide top heat for grilling or browning foods. The rack should be placed in as high a position as possible to bring the food close to the element. The food needs to be turned over during cooking to ensure both sides are cooked.

The grill should be preheated for approximately two minutes before starting to cook. The cooking temperature defaults to MAX and can be set between 50-230 (MAX) °C in 5°C increments.

The temperature can be changed at any time by touching the ▽ ▲ keys. During heating the “°C” symbol flashes and the display shows the actual temperature in the oven.




Defrost by time

First touch the “On/Off” key (as p14), then touch the “Defrost by time” key.

The defrost by time programme uses microwave power and air movement to accelerate the defrosting of food.

After touching the “Defrost by time” key, the display shows “00:00”, the time for defrosting. This can be adjusted in 5 second intervals using the “+” and “-” keys.

If you hold the “+” or “-” key for more than 3 seconds the display will scroll more quickly.

After the time has been selected, touch the “Start” key  to run the programme: defrosting begins with automatic setting of the microwave power level and the display shows a countdown timer. Part way through the programme the display will show “TURN FOOD UPSIDE DOWN”; if this is not practical, just open and close the door and the microwave will continue the programme.

At the end of the programme the display beeps and the display shows “PROGRAM FINISHED REMOVE THE DISH”.



Defrost by weight


First touch the “On/Off” key (as p14), then touch the “Defrost by weight” key.

The defrost by weight programme uses microwave power and air movement to accelerate the defrosting of food.

After touching the “Defrost by weight” key, the display shows a selection of four food types. Use the ▼ ▲ keys to scroll to the most

suitable one then use the “ok” key to confirm.

The display then shows the default food weight of 100g: use the “+” and “-” keys to set the actual weight of food being defrosted, this can be set between 100-1500g in 50g increments, then use the “ok” key to confirm.

After the weight has been selected, touch the “Start” key  to run the programme: defrosting begins with automatic setting of the microwave power level and the display shows a countdown timer. Part way through the programme the display will show “TURN FOOD UPSIDE DOWN”; if this is not practical, just open and close the door and the microwave will continue the programme.

At the end of the programme the oven beeps and the display shows “PROGRAM FINISHED REMOVE THE DISH”.





Traditional microwave

First touch the “On/Off” key (as p14), then touch the “Traditional microwave” key.

Whenever possible, use the glass turntable for traditional microwave cooking, the turntable should be located on its circular wheeled carriage and onto its drive spigot in the floor of the oven.

On touching the “Traditional microwave” key the display shows the preset power level “900W”, and also the preset cooking time “00:00”.

Use the   keys to adjust the power level as required. This can be set between 150-900W in 150W increments.

Use the “+” and “-” keys to adjust the cooking time as required.

This can be set between 5 seconds and 60 minutes in 5 second increments.

If you hold the “+” or “-” key for more than 3 seconds the display will scroll more quickly.

After setting the cooking time touch the “Start” key  to run the programme.

At the end of the programme the oven beeps and the display shows “PROGRAM FINISHED REMOVE THE DISH”.



Microwave + grill

First touch the “On/Off” key (as p14), then touch the “Microwave + grill” key.

For this programme, setting the food on a shelf as high up in the oven as possible will gain maximum benefit from the grill element heating.

An oven-proof (Pyrex or similar) container should be used.

On touching the “Microwave + grill” key the display shows the preset power level “450W”, and also the preset cooking time “00:00”.

Use the ▽ ▲ keys to adjust the power level as required. This can be set between 150-450W in 150W increments.

Use the “+” and “-” keys to adjust the cooking time as required.

This can be set between 5 seconds and 60 minutes in 5 second increments.

If you hold the “+” or “-” key for more than 3 seconds the display will scroll more quickly.

After setting the cooking time touch the “Start” key  to run the programme.

At the end of the programme the oven beeps and the display shows “PROGRAM FINISHED REMOVE THE DISH”.

Microwave + fan oven



First touch the “On/Off” key (as p14), then touch the “Microwave + fan oven” key.

On touching the “Microwave + fan oven” key the display shows the preset power level “450W”, and also the preset cooking time “00:00”.

Use the ▽ ▲ keys to adjust the power level as required. This can be set between 150-450W in 150W increments, then press the “ok” key. The top display then shows the oven temperature setting: The cooking temperature defaults to 165°C and can be set between 50-200 °C in 5°C increments.

Use the ▽ ▲ keys to adjust the temperature as required., then use the “ok” key to confirm it.

Use the “+” and “-” keys to adjust the cooking time as required.

This can be set between 5 seconds and 60 minutes in 5 second increments.

If you hold the “+” or “-” key for more than 3 seconds the display will scroll more quickly.

After setting the cooking time touch the “Start” key  to run the programme.

At the end of the programme the oven beeps and the display shows “PROGRAM FINISHED REMOVE THE DISH”

Automatic Recipes




Automatic recipes

First touch the “On/Off” key (as p14), then touch the “Automatic recipes” key.


The display shows 2 options, “Personal recipes” (see below) or “Preset recipes” Use the ▽ ▲ keys to select the option required then confirm by touching the “ok” key.

The menu system of the microwave leads you through a series of questions to select the features of your food. Use the ▽ ▲ keys to select the option required then confirm by touching the “ok” key for each selections.

At the end of the process the oven displays the set cooking time; this may be adjusted up or dow using the “+” and “-” keys, then the “ok” to confirm. Press the “Start” key  to start the programme running.

For some programmes the oven determines that a period of preheating is required. in this case the message “PREHEAT” will show on the display; this is replaced with the message “PREHEATING FINISHED PUT IN THE DISH” when the required temperature has been reached. Insert the dish at this stage.

At the end of cooking, the display will read “PROGRAM FINISHED REMOVE THE DISH” and the oven will beep until you press any key.

Note: at any stage of the setting process if you make a mistake choosing the values and/or you want to change the settings of your recipe, touch the “Stop” key  to cancel it and allow you to start again from the beginning of the procedure.

If a change to the settings for a programme has been made the oven gives you the opportunity to save this as a “Personal recipe” at the end of the cooking time.

Personal recipes can then be selected for future use next time.

Timer and Minute Minder

Programming the oven

This is only applicable to these functions:-

Fan oven



Fan oven + grill

Fan grill

Grill



Any timer functions required should be set after the relevant cooking programme has been set, and before the “start” key is touched.

Timer - Cooking time

Touch the “Timer function” key  once so the “Cooking time” key  lights up.

Touch the “Cooking time” key to select it then use the “+” and “-” keys to set the cooking time; once the separator dots stop flashing the cooking time is set.

Timer - End time

Touch the “Timer function” key  twice so the “End time” key  lights up.

Touch the “End time” key to select it then use the “+” and “-” keys to set the end time; once the separator dots stop flashing the end time is set.


Programming delayed cooking

This is achieved by programming an end time (when you want the food ready) and also programming a cooking time (as the recipe).

Minute minder

The minute minder is a timer that is independent of the function of the oven; it times and sounds a beep but does not affect any oven functions. This is useful for timing actions that are unrelated to this appliance, for example timing eggs on the hob.



Minute minder while the oven is OFF

While the oven is off the minute minder can be set by touching the “Timer function” key  once then touching the “+” and “-” keys to set the time.

At the end of the set time the beeper will sound. This can be stopped by touching the “Timer function” key.

To cancel the timer at any stage, touch the “Timer function” key then use the “-” key to reduce the time to zero.

Minute minder while the oven is ON

While the oven is on the minute minder can be set by touching the “Timer function” key  three times so the “Minute minder” key  lights up. Then touch the “+” and “-” keys to set the time.

At the end of the set time the beeper will sound. This can be stopped by touching the “Timer function” key.

To cancel the timer at any stage, touch the “Timer function” key three times, then use the “-” key to reduce the time to zero.

Cleaning and Maintenance

IMPORTANT:

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

You should always allow the oven to cool fully after use before undertaking any cleaning or maintenance.

You should only use non-abrasive cleaners. Any abrasive cleaners (including Cif) will scratch the surface and could erase the control panel markings. You should not use cleaning products with a chlorine or acidic base.

Any spillages should be cleaned off immediately, especially any alkaline or acidic substances (lemon juice, vinegar etc.)

Stainless steel

Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth. Proprietary stainless steel cleaners are available. We recommend the CDA E-Cloth available from the CDA Sales Team for cleaning stainless steel surfaces.

Enamelled parts

All enamelled parts must be cleaned with a sponge and soapy water only, or other non-abrasive products. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturer's recommendations and testing a small sample on the oven cavity.

Inside the oven

It is recommended that the interior of the oven be cleaned after every use using suitable products, especially if any spillage has occurred.

The shelves, turntable and turntable support can be removed and washed by hand or in the dishwasher. Ensure the turntable support and turntable are replaced before use.

For stubborn stains, boil a cup of water in the oven for 2 to 3 minutes. Steam will soften the marks prior to cleaning.

To remove odours from the oven, add some lemon juice to a cup of water, place the cup on the turntable and allow it to boil for a few minutes.

When used regularly, the grill element does not need cleaning as the intense heat will burn off any splashes. The interior ceiling may need regular cleaning, which should be done with warm water, detergent and a sponge. If the grill is not used regularly, it should be run for 10 minutes every month to burn off any splashes, in order to reduce the risk of fire.

PLEASE NOTE: Steam cleaners must not be used to clean this appliance.

Do not store flammable material in the oven.

Do not allow grease or food particles to build up around the door.

IMPORTANT:

When correctly installed, your product meets all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.

The light bulb must only be replaced by authorised service personnel. In the event of light bulb failure, contact CDA Customer Care.

Installation

The appliance can be installed under a worktop or in a wall unit (open or closed) with the appropriate dimensions for recessed installation.

Do not use your appliance immediately after moving it from a cold location, as condensation may cause a malfunction. Wait approximately 1-2 hours before use.

Centre the oven in the unit so as to ensure a minimum distance of 10mm between the appliance and the surrounding unit. The material of the unit supporting the appliance must be heat resistant (or covered with a heat resistant material). For greater stability, attach the oven to the unit with two screws through the holes provided on the side panels.

If the appliance is to be installed under a worktop, ensure the top rail has been removed to provide free airflow around the product.

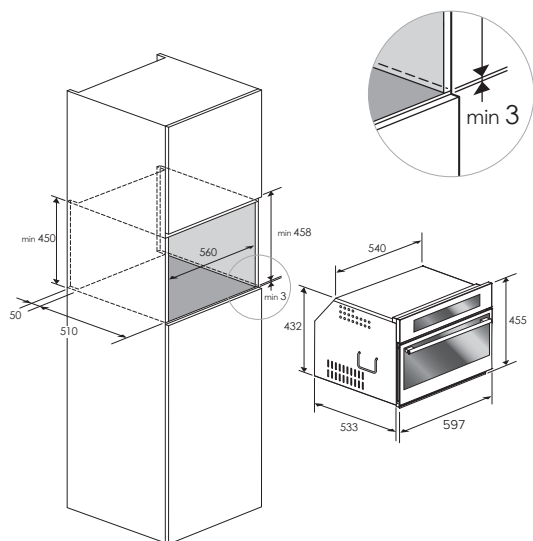


Fig. 6

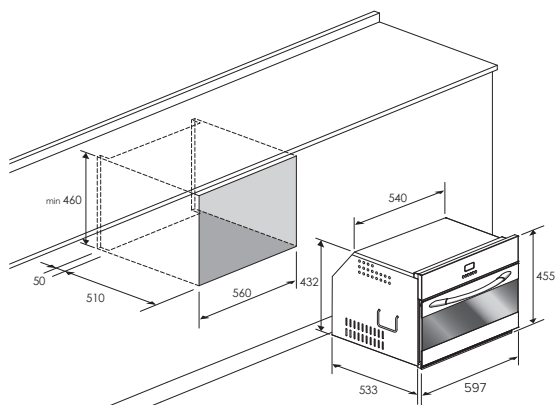
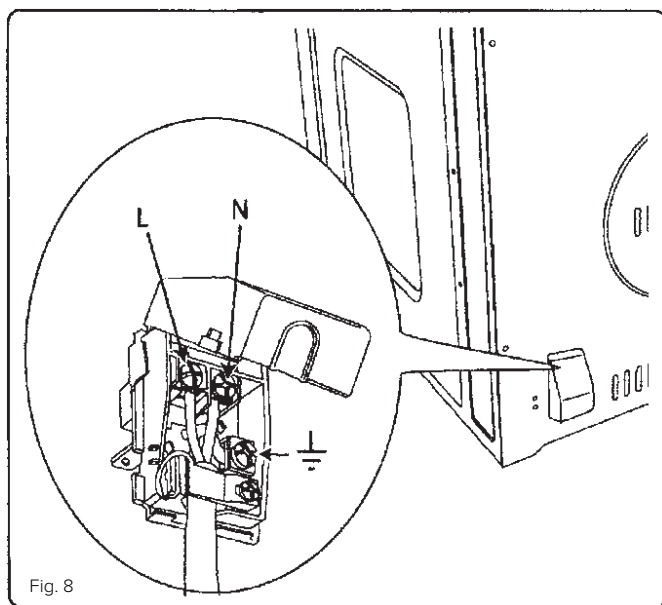


Fig. 7

Mains Electricity Connection

Warning! This appliance must be earthed



We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.

This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply.

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

This appliance is supplied with a 3 core mains cable; the wires are in accordance with the following code:

Green and Yellow = Earth

Blue = Neutral

Brown = Live

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 1.5mm², HO5V2V2-F).
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet (16A).
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual. The mains isolation switch must be accessible after installation.

Appliance rated electrical power: 3200W

